

Castelnuovo Amarone Valpolicella DOCG



Grapes:

Corvina Veronese, Corvinone, Rondinella and Molinara

Vinification:

The must coming from dried grapes fermented 15 days at 18°C. After that the wines aged at least 10 months partially in new and old tonneaux.

Refinement:

10 months in barrels of 50 hectoliters

Wine profile:

Garnet red colour.
Intense and ethereal with notes of sour cherries in brandy.
In mouth is velvety, strong and harmonious.



Company: **Castelnuovo**

Region: **Veneto**

Founded in: **1958**

Owners: **1100+ members of Vitevis Cooperative Group**

Cultivated Vineyards: **6900 acres in total, 1100 growers**

Cantina di Castelnuovo boasts an historical landscape location which has always attracted tourists from all over the world: for the proximity to the lake, and also for the proximity to the city of love, Verona.

The estate includes the hilly area south-east of Lake Garda and most of the vineyards lie in the controlled denomination of origin areas for Bardolino, Custoza, Lugana and Bardolino Superiore DOCG.

The Garda area boasts precious characteristics due to its geographical position and also to its evolutionary history. Soils have morainic origin, made of rock debris carried by the various glaciation.

The Mediterranean climate with mild winters, thanks to the mitigating action of the lake, promotes the cultivation of the vine and the olive tree. Here soils have a morainic origin, loose and stony that give minerality to wines.

Vineyards are managed observing sustainability principles, for example Integrated Pest Control protocols have been adopted to avoid the use of pesticides.